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DERWENT-WEEK: 200157

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TITLE: Preparation method of processed food using ginseng

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PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
KR 2001018178 A	March 5, 2001	N/A	001	A23L 001/212

APPLICATION-DATA:

PUB-NO	APPL-DESCRIPTOR	APPL-NO	APPL-DATE
KR2001018178A	N/A	1999KR-0034008	August 17, 1999

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ABSTRACTED-PUB-NO: KR2001018178A

BASIC-ABSTRACT:

NOVELTY ¶ A method for producing a processed food made from undried(green) ginseng is provided to serve the ginseng product capable of being used easily with maintaining the excellent pharmacological effects of the ginseng.

DETAILED DESCRIPTION - The method is characterized by the following steps of:
(i) cutting cleared and dehydrated green ginseng into flat pieces of 3-5mm in thickness; (ii) preparing a sugar solution composed of 10% maltose, 50% of high fructose, 20% of oligosaccharide and 20% of starch syrup with water to adjust the density of the solution to 30brix and adding 0.2% of sodium ascorbate of pH 3.7-4.0 and mixed organic acid of pH 3.7-4.0 with a natural flavoring agent to the sugar solution; (iii) first soaking the flat pieces of ginseng in the sugar solution and steaming at 97deg.C for 30-40mins; (iv) making a second sugar solution composed of 10% maltose, 50% of high fructose, 20% of oligosaccharide, and 20% of starch syrup with water to adjust the density of the solution to 65brix and adding 0.2% of sodium ascorbate of pH 3.7-4.0 and mixed organic acid of pH 3.7-4.0 with a natural flavoring agent to the sugar solution; (v) secondary soaking the flat pieces of ginseng in the sugar solution of 60-65deg.C for 12-15hr; and then (vi) drying the ginseng pieces soaked in the sugar solution at 60deg.C for 15-20hr before packing.

CHOSEN-DRAWING: Dwg.1/10

TITLE-TERMS: PREPARATION METHOD PROCESS FOOD GINSENG

DERWENT-CLASS: D13

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